Comfort HR7641

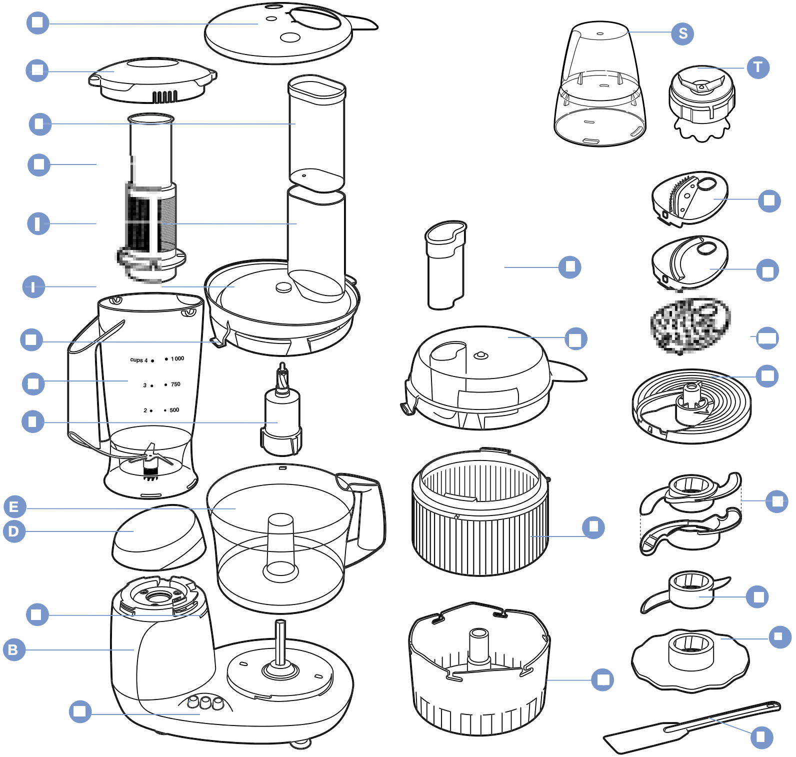
飞利浦食品加工机

Recipes & Directions for use

食谱及使用说明

使用产品前请仔细阅读本使用说明书。

PHILIPS


S
T
E
D
B
cups 4
1 000
3
750
2
500

ENGLISH 6

简体中文 26

HR7641

Food processor: parts and accessories

- A Speed control
- B Motor unit
- C Built in safety lock
- D Screw cap (for closing the blender attaching hole when the blender is not in use)
- E Bowl
- F Tool holder
- G Blender jar
- H Peg of lid (activates and deactivates the safety switch)
- I Lid of bowl
- J Feed-tube
- K Filter
- L Pusher
- M Lid of blender jar
- N Cover with closable insert storage space
- O Sieve holder of juice extractor accessory
- P Sieve of juice extractor accessory
- Q Lid of juice extractor accessory
- R Pusher of juice extractor accessory
- S Mill beaker
- T Mill blade unit
- U Chinese shredding insert
- V Slicing insert medium
- W Shredding insert fine
- X Insert holder
- Y Blade (+ protection cover)
- Z Kneading accessory
  a) Emulsifying disc
  b) Spatula

Introduction

This appliance is equipped with an automatic thermal cut-off system. This system will automatically cut off the power supply to the appliance in case of overheating.

If your appliance suddenly stops running:

1. Pull the mains plug out of the socket.
2. Press the 'PULSE / 0' button.
3. Let the appliance cool down for 60 minutes.
4. Put the mains plug into the socket.
5. Switch the appliance on again.

Please contact your Philips dealer or an authorised Philips service centre if the automatic thermal cut-off system is activated too often.

CAUTION: In order to avoid a hazardous situation due to inadvertent resetting of the thermal cut-off, this appliance must not be connected to a timer switch.

Important

- Read these instructions for use carefully and look at the illustrations before using the appliance.
- Keep these instructions for use for future reference.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage (110-127V or 220-240V) before you connect the appliance.
- Never use any accessories or parts from other manufacturers or that have not been specifically advised by Philips. Your guarantee will become invalid if such accessories or parts have been used.
- Do not use the appliance if the mains cord, the plug or other parts are damaged.
- If the mains cord of this appliance is damaged, it must always be replaced by Philips or a service centre authorised by Philips, in order to avoid hazardous situations.
- Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
- Do not exceed the quantities and preparation times indicated in the tables and recipes.
- Do not exceed the maximum content indicated on the bowl or the blender jar, i.e. do not fill beyond the top graduation.
- The emulsifying disc, the knife and the kneading accessory have to be placed on the tool holder that stands in the bowl.
- Unplug the appliance immediately after use.
- Never use your fingers or an object (e.g. a spatula) to push ingredients down the feed-tube while the appliance is running. Only the pusher is to be used for this purpose.
- Always unplug the appliance before reaching into the blender jar with your fingers or an object (e.g. a spatula).
- Keep the appliance out of the reach of children.
- Never let the appliance run unattended.
- Switch the appliance off before detaching any accessory.
- Never switch the appliance off by turning the lid. Always switch the appliance off by pressing the PULSE / 0 button.
- Never immerse the motor unit in water or any other fluid, nor rinse it under the tap. Use only a moist cloth to clean the motor unit.
- When you mount the blender jar, the bowl and/or the screw cap properly onto the motor unit, you will hear a click.
- Remove the cover from the blade before use.
- Avoid touching the SHARP blades, especially when the appliance is plugged in.
- If the blades get stuck, unplug the appliance before removing the ingredients that are blocking the blades.
- Let hot ingredients cool down before processing them (max. temperature 80°C/175°F).
- If you are processing a liquid that tends to foam, do not put more than 1 litre into the blender jar to avoid spillage.
- Always check the sieve holder of the juice extractor before use. If you notice any damage or cracks, do not use it and contact your nearest Philips Service Centre.

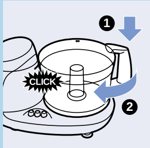
- Never put any objects or your fingers into the feed tube of the juice extractor during operation. Use only the provided pusher.
- Never use the lid of the juice extractor to switch the appliance on and off. Use the switch.

Note that if both the blender and the bowl have been correctly mounted, only the blender will function.

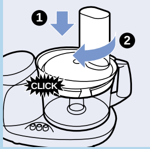
Using the appliance

Bowl

- If you want to use the bowl, remove the blender jar and close the fixing hole with the screw cap. All functions that require the use of the bowl will only work if the blender jar has been removed.



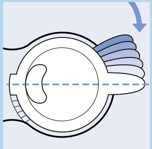
1 Mount the bowl on the food processor by turning the handle in the direction of the arrow until you hear a click.



2 Put the lid on the bowl. Turn the lid in the direction of the arrow until you hear a click (this requires some force).

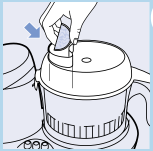
Built-in safety lock

B *Both the motor unit and the lid have been provided with marks. The appliance will only function if the arrow on the motor unit is placed directly opposite the mark on the lid.*

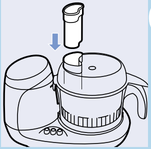


1 Make sure that the mark on the lid and the arrow on the bowl are directly opposite each other. The projection of the lid will now cover the opening of the handle.

Feed-tube and pusher



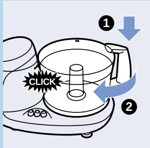
1 Use the feed-tube to add liquid and/or solid ingredients. Use the pusher to push solid ingredients through the feed-tube.



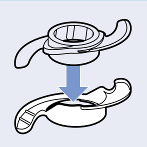
2 You can also use the pusher to close the feed-tube in order to prevent ingredients from escaping through the feed-tube.

Blade

- The blade can be used for chopping, mixing, blending, pureeing and preparing cake mixtures.

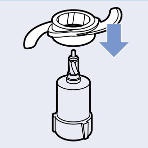


1 Put the bowl on the motor unit.

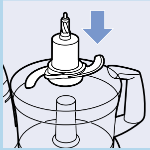


2 Remove the protective cover from the blade.

The cutting edges of the blade are very sharp

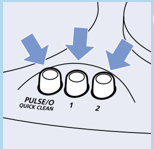


3 Put the blade on the tool holder.



4 Put the tool holder in the bowl.

5 Put the ingredients in the bowl. Pre-cut large pieces of food into pieces of approx. 3 x 3 cm. Put the lid on the bowl.



6 The speed settings allow you to adjust the speed of the appliance to obtain optimal results.

- *setting 'PULSE / 0' : for pulse operation and for turning the appliance off. If the PULSE / 0 button is pressed the appliance runs at max. speed. After releasing the button the appliance stops running.*
- *setting 1: for normal speed.*
- *setting 2: for fast speed.*

See the table for the recommended speed settings. Processing takes 10-60 seconds.

Tips

- The appliance chops very quickly. Use the pulse function for short periods at a time to prevent the food from becoming too finely chopped.
- Do not let the appliance run too long when you are chopping (hard) cheese. The cheese will become too hot, will start to melt and will turn lumpy.
- Do not use the blade to chop very hard ingredients like coffee beans, nutmeg and ice cubes.

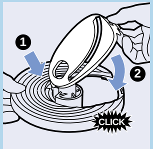
If food sticks to the blade or to the inside of the bowl:

1 Turn the appliance off.

2 Remove the lid from the bowl.

3 Remove the ingredients from the blade or from the wall of the bowl with the spatula.

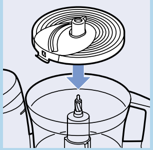
Inserts



1 Put the selected insert in the insert holder.

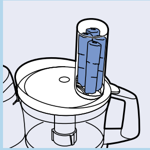
The cutting edges of the inserts are very sharp Do not touch them!

Do not process hard ingredients (like ice cubes with the inserts.



2 Place the insert holder onto the tool holder that stands in the bowl.

3 Put the lid on the bowl.



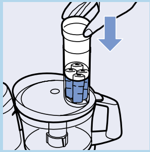
4 Put the ingredients in the feed tube. Pre-cut large chunks to make them fit into the feed-tube.

5 Fill the feed-tube evenly for the best results.

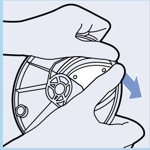
When you have to cut large amounts of food, process only small batches at a time and empty the bowl regularly between the batches.

3 Select the appropriate speed setting to obtain optimal results. See the table for the recommended speed settings.

Processing takes 10-60 seconds.



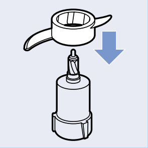
4 Press the ingredients slowly and steadily down the feed tube with the pusher.



5 To remove the insert from the insert holder, take the insert holder in your hands with its back pointing towards you. Push the edges of the insert with your thumbs to make the insert fall out of the holder.

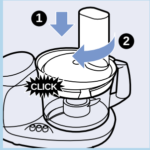
Kneading accessory

The kneading accessory can be used for kneading dough for bread, steamed buns and dumplings and for mixing batters and cake mixtures.

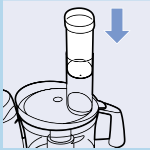


6 Fit the kneading accessory onto the tool holder.

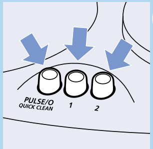
7 Put the ingredients in the bowl.



8 Close the bowl with the lid.



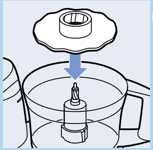
9 Close the feed tube by placing the pusher in it.



10 Select the appropriate speed setting to obtain optimal results. See the table for the recommended speed settings.

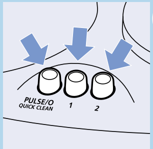
Emulsifying disc

You can use the emulsifying disc to prepare mayonnaise, to whip cream and to whisk egg whites.



11 Put the emulsifying disc onto the tool holder that stands in the bowl.

12 Put the ingredients in the bowl and put the lid on the bowl.



13 Select the appropriate speed setting to obtain optimal results. See the table for the recommended speed settings.

Tips

- When you want to whisk egg whites, make sure that the egg whites are at room temperature.

Take the eggs out of the refrigerator at least half an hour before you are going to use them.

- All the ingredients for making mayonnaise should be at room temperature.

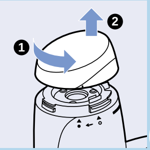
Oil can be added through the small hole in the bottom of the pusher.

- If you are going to whip cream, the cream should be taken straight from the refrigerator. Please observe the preparation time in the table. Cream should not be whipped too long.

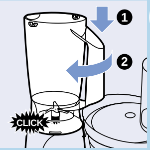
Use the pulse function to have more control over the process.

Blender

The blender is intended for:
- Blending fluids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks, sweet teas, shakes.
- Mixing soft ingredients, e.g. pancake batter or mayonnaise.
- Pureeing cooked ingredients, e.g. for making baby food.



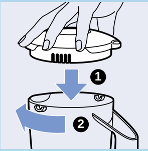
14 Remove the screw cap.



15 Mount the blender jar in the fixing hole by turning it in the direction of the arrow until it is firmly fixed.

Do not exert too much pressure on the handle of the blender jar.

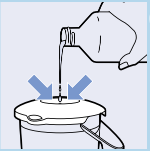
16 Put the ingredients in the blender jar.



17 Screw the lid onto the blender jar.

18 Switch the appliance on and blend the ingredients. The speed settings allow you to adjust the speed of the appliance to obtain optimal results. See the table for the recommended speed settings.

Tips



- Pour the liquid ingredients into the blender jar through the hole in the lid.
- The longer you let the appliance run, the finer the blending result will be.
- Pre-cut solid ingredients into smaller pieces before putting them into the blender. If you want to prepare a large quantity, process small batches of ingredients instead of trying to process a large quantity at once.
- Hard ingredients may require soaking in water prior to processing.
- If you have doubts about the right speed, always select the highest speed (position 2).

If ingredients stick to the wall of the blender jar:

1 Switch the appliance off and unplug it.

2 Remove the lid.

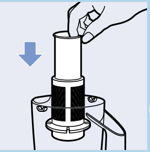
Never remove the lid while the appliance is still running.

3 Use a spatula to remove the ingredients from the wall of the jar.

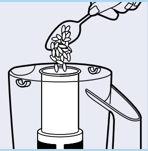
Keep the spatula at a safe distance from the blades (approx. 2 cm).

Filter

You can use the filter to make delicious fresh fruit juices, cocktails or soy milk in no time. All pips and skins will be caught in the filter.

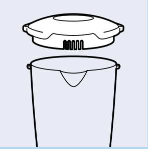


1 Put the filter in the assembled blender jar. Make sure that the grooves of the filter fit exactly onto the ribs inside the blender jar.



2 Put the ingredients in the filter.

3 Pour water or another liquid (e.g. for cocktails) into the blender jar.



4 Place the lid in the sieve position.

5 Switch the appliance on. See the table for the right speed setting.

If you have doubts about the right speed, select the highest speed setting.

6 Switch the appliance off and remove the blender jar from the motor unit.

7 Pour out the drink through the spout of the blender jar. Do not remove the lid!

- For best results, put the blender jar with the remaining ingredients back onto the appliance and let it run for a few more seconds. Then pour out the rest of the drink.

Tips

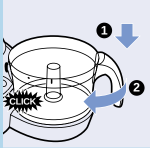
- Particularly when you are processing large quantities, we advise you not to put all the ingredients in the filter at the same time. Start processing a small quantity, let the appliance run for a moment, switch it off and then add another small quantity. Always place the lid! Repeat this procedure until you have processed all the ingredients.
- For making soy milk:

Soak soy beans for 4 hours before processing them. You can process max. 50 g of dried soy beans or max. 2/3 of the metal sieve of the filter filled with soaked soy beans. Add 500 ml water and blend until smooth.

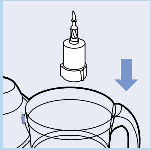
Juice extractor

The juice extractor can be used for preparing fresh fruit and vegetable juices. Pulp, pips and skins will be separated.

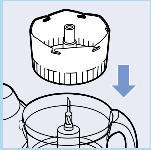
- Remove the blender jar and close the fixing hole with the screw cap. All functions which require use of the bowl will only work if the blender jar has been removed.



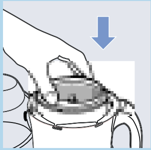
1 Put the bowl on the motor unit.



2 Put the tool holder in the bowl.

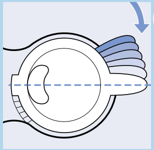


3 Put the sieve holder on the tool holder.



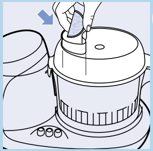
4 Place the sieve on the sieve holder by aligning the three protrusions on the rim of sieve into the sieve holder slots.

5 Put the lid on the bowl. Turn the lid in the direction of the arrow until you hear a click (this requires some force).

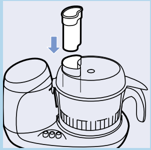


6 Make sure that the mark on the lid and the arrow on the bowl are directly opposite each other. The projection of the lid will now cover the opening of the handle of bowl.

7 Select the appropriate speed setting to switch on the appliance. See the recommended speed settings to obtain optimal results:
Process maximum 350g of fruit each time.
Use speed 1 for grapes and tomatoes.
Use speed 2 for other kinds of fruit.



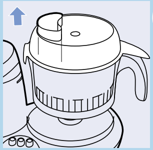
8 Lay fruits into the juice extractor through the feed tube. Pre-cut large chunks to make them fit into the feed tube.



9 Press the ingredients slowly and steadily down the feed tube with the pusher. Do not exert too much pressure on the pusher; this could affect the quality of the end result and it could even halt the sieve.

10 Keep the pusher in the feed tube as often as possible to prevent splattering.

11 Let the appliance run for another 20 seconds to obtain any juice still left in the ingredients.



12 To avoid spilling juice on the appliance, remove the bowl along with the juice extractor accessory after use.

Tips

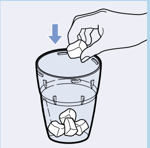
- The juice extractor accessory is particularly suitable for processing carrots, apples, grapes, watermelons, beetroots, pears, tomatoes, pineapples, guavas, mangoes and honeydew melons.
- For best results use only ripe fruits.
- Thin peels or skins do not have to be removed. Only thick peels of, for example, pineapples, melons and uncooked beetroots; stalks on fruits have to be removed.

- Starchy fruits, such as banana, avocado, and fig, are not suitable for processing in the juice extractor.
- Always switch on the appliance before you put the fruit in the juice extractor.
- Switch the appliance off once in a while, to remove pulp from the sieve and the sieve holder or to pour out juice from the bowl.
- Do not process large amounts of fruit at the same time. If the appliance starts to vibrate heavily, or if juice starts to leak between the bowl and the lid of the bowl, switch the appliance off, remove pulp from the sieve and the sieve holder, and pour out juice from the bowl before continuing the process.
- Do not let the appliance run continuously for more than two minutes. If you have not finished extracting juice, switch the appliance off and allow it to cool down for two minutes before continuing.

Mill

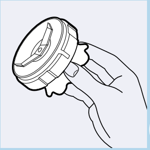
Preparing the mill for use

Never use the mill for more than 30 seconds without interruption.



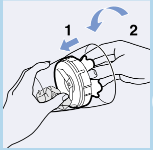
1 Put the ingredients in the inverted beaker.

Process only dry ingredients. Do not fill the beaker beyond the "MAX" indication.



2 Pick up the blade unit by the safety ring.

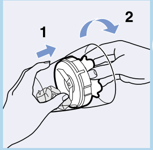
Place the blade unit in the beaker. Take care that all grooves fit the ribs inside the beaker.



3 Press and turn clockwise until the blade unit is properly fixed.

4 Turn the assembled mill upside down and screw it onto the motor unit.

After processing, unscrew the mill from the motor housing:



5 Pull the safety ring out and turn it anti-clockwise. Then remove the blade unit.

The mill is suitable for grinding e.g. ingredients as mentioned in the table. Do not exceed the quantities!

Ingredients	Quantities
pepper corns	5-25g
sesame seeds	10-50 g
rice, wheat	25-75 g
soy beans	25-75 g
dried peas	25-75 g
coconut	25-50 g
hard (e.g. Parmesan) cheese	50-100 g
bread crumbs	20-40 g
sugar cubes	10-30 g
nuts (shelled)	50-100 g
coffee beans	20-50 g

Cleaning

Always unplug the appliance before you start cleaning the motor unit.

1. Clean the motor unit with a damp cloth. Do not immerse the motor unit in water and do not rinse it either.
2. Always clean the parts that have come into contact with food in hot water with washing-up liquid immediately after use.

Cleaning of foodprocessor

- The bowl, the lid of the bowl, the pusher and the accessories can also be cleaned in a dishwasher. These parts have been tested for dishwasher resistance according to DIN EN 12875.

The cover with insert storage space and the blender jar are not dishwasherproof!

Clean the blade, the knife unit of the blender and the inserts very carefully. Their cutting edges are very sharp!

Make sure that the cutting edges of the blade, the blade unit of the blender and the inserts do not come in contact with hard objects. This could cause them to become blunt.

Certain ingredients may cause discolourations on the surface of the accessories. This does not have a negative effect on the accessories. The discolourations usually disappear after some time.

Cleaning of filter

- Hold the filter over a waste bin immediately after use and gently shake out its contents and rinse it under the tap.

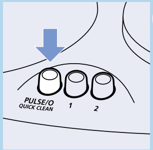
Cleaning of juice extractor

- The sieve and sieve holder are not suitable for dishwasher.
- Use a soft brush for cleaning.
- Wash the parts in lukewarm soapy water immediately after use.
- Parts of the juice extractor may discolour when processing fruits with high degree of pigments.

Cleaning of mill

- Unplug the appliance.
- Detach the mill from the motor unit.
- Clean the beaker and the blade unit under a running tap with lukewarm water and some washing-up liquid.
- Be careful with the sharp edges of the blade unit!
- After washing up the parts, rinse them with clean water and dry them thoroughly.

Blender quick-clean operation



1 Pour lukewarm water (not more than 0.5 liters) and some washing-up liquid into the blender jar.

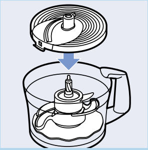
2 Assemble the lid.

3 Let the appliance run for a few moments by pressing the Pulse button. (the appliance stops running when you release the button).

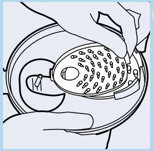
4 Detach the blender jar and rinse it with clean water.

Storage

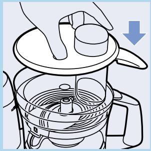
MicroStore



- Put the accessories (emulsifying disc, blade, kneading accessory, insert holder) on the tool holder and store them in the bowl. Always end up with the insert holder.



- Two inserts can be stored in the storage space of the lid cover as indicated on the inside of the cover. The inserts have to be slid into the cover, not pressed.



- Place the cover with insert storage space on the transparent lid of the bowl.
- Wrap the mains cord round the reel on the back of the appliance.

Guarantee & service

If you need information or if you have a problem, please visit the Philips Web site at www.philips.com or contact the Philips Customer Care Centre in your country (you will find its phone number in the worldwide guarantee leaflet). If there is no Customer Care Centre in your country, turn to your local Philips dealer or contact the Service Department of Philips Domestic Appliances and Personal Care BV.

Quantities and preparation times

Ingredients & results	Max. quantity	Speed setting / accessory	Procedure	Applications
Batter - whisking	250ml milk	2 /	First pour the milk into the blender and then add the dry ingredients. Mix the ingredients for approx. 1 minute. If necessary, repeat this procedure 2 times.	Pancakes, waffles
Bread crumbs - chopping	100g	2 /	Use dry, crispy bread.	Breadcrumbed dishes, au gratin dishes
Butter cream (creme au beurre) - whisking	300g	2 /	Use soft butter for a light result.	Deserts, toppings
Vegetables (e.g. carrots, turnips, white radishes, yams) - grating	350g	2 /	Cut the food into pieces that fit into the tube. Fill the tube with the pieces and grate them while pressing the pusher down lightly.	Garnishing, raw vegetables, turnip-yam dishes or cakes, dips
Vegetables (e.g. celery, leeks, carrots) - slicing	350g	2 / P /	Fill the tube with the vegetables and press them carefully down the tube with the pusher.	Stir-fries, salads
Cheese (Parmesan) - chopping	200g	2 /	Use a piece of rindless Parmesan and cut it into pieces of approx. 3 x 3 cm.	Garnishing, soups, sauces, au gratin dishes
Cheese (Gouda) - shredding	200g	2 /	Cut the cheese into pieces that fit into the tube. Press carefully with the pusher.	Sauces, pizzas, au gratin dishes, fondues
Chilli - chopping	300g	P /	De-seed the chilli peppers. Always press the pulse button several times to avoid chopping the chilli peppers too fine. Use at least 150g.	Garnishing, dips
Chilli -slicing	300g	1 /	De-seed the chilli peppers. Fill the tube with de-seeded chilli peppers. Use at least 150g.	Garnishing, dips
Chocolate - chopping	200g	2 /	Use hard, plain chocolate. Break it into pieces of 2 cm.	Garnishing, sauces, pastry, puddings, mousses
Cooked peas, beans - pureeing	250g	2 /	Use cooked peas or beans. If necessary, add some liquid to improve the consistency of the mixture.	Purees, soups
Cooked vegetables and meats - pureeing	300g	2 /	For a coarse puree, add only a little liquid. For a fine puree, keep adding liquid until the mixture is smooth.	Baby and infant food
Cucumbers - slicing	1 cucumber	1 /	Put the cucumber into the tube and press it down carefully.	Salads, garnishing
Dough (for bread) - kneading	350g flour	2 /	Mix warm water with yeast and sugar. Add flour, oil and salt and knead the dough for approx. 90 seconds. Leave to rise for 30 minutes.	Bread

Ingredients & results	Max. quantity	Speed setting / accessory	Procedure	Applications
Dough (glutinous) - kneading	300g glutinous rice flour	2 /	Put flour and warm water into the bowl and knead it all to a soft dough. This takes approx. 30 seconds.	Glutinous rice ball
Dough (for pizzas) - kneading	400g flour	2 /	Follow the same procedure as for bread dough. Knead the dough for approx. 1 minute. First put in the flour and then the other ingredients.	Pizza
Dough (shortcrust pastry) - kneading	200g flour	2 /	Use cold margarine, cut into pieces of 2cm. Put all the ingredients in the bowl and knead until the dough has turned into a ball. Allow the dough to cool before further processing.	Apple pies, sweet biscuits, open fruit flans
Dough (for tarts, pies) - kneading	200g flour	2 /	Use cold margarine and cold water. Put flour in the bowl and add the margarine cut into pieces of 2cm. Mix at the highest speed until the dough has become crumbly, then add cold water while mixing. Stop as soon the dough starts to turn into a ball. Allow the dough to cool before further processing.	Fruit tarts, pies, quiches
Dough (for wrappers) - kneading	300g flour	2 /	Put flour, salt and water in the bowl and knead them to a smooth dough. Leave it for 15 minutes, then knead it into a ball again and roll it into thin sheet.	Dumplings, wrappers, steamed buns
Dough (yeast) - kneading	300g flour	2 /	First mix yeast, warm water and some sugar in a separate bowl. Put all ingredients in the food processor bowl and knead the dough until it is smooth and does not stick to the bowl (takes approx. 1 minute). Leave it to rise for 3 hours.	Pork and vegetable buns
Dough (yeast) - kneading	300g flour	2 /	First mix yeast, warm milk and some sugar in a separate bowl. Put all the ingredients in the bowl and knead the dough until it no longer sticks to the bowl (this takes approx. 1 minute). Leave it to rise for 30 minutes.	Luxury bread
Egg whites - emulsifying	4 egg whites	2 /	Use egg whites at room temperature. Note: use at least 2 egg whites.	Puddings, souffl&#-23;s, meringues
Fish - mincing	300g	2 /P /	First remove the fish bones. Cut the fish into cubes of 3cm. Use the pulse button to get a coarser chopping result.	Fish balls

Ingredients & results	Max. quantity	Speed setting / accessory	Procedure	Applications
Fruit (e.g. apples, bananas, water chestnut) - chopping/pureeing	500g	P /	Tip: add a little lemon juice to prevent the fruit from discolouring. Add some liquid to obtain a smooth puree.	Water chestnut cake, puddings, baby food
Garlic - chopping	300g	1 / P /	Peel the garlic. Always press the pulse button several times to avoid chopping the garlic too fine. Use at least 150g.	Garnishing, dips
Herbs (e.g. parsley) - chopping	Min. 75g	2 / P /	Wash and dry the herbs before chopping.	Sauces, soups, garnishing, herb butter
Juices (e.g. made of papaya, water melon, pear, guava) - blending	500g (total amount)	2 /	Add water or another liquid (optional) to obtain a smooth juice.	Fruit juices
Mayonnaise - emulsifying	3 eggs	1-2 /	All the ingredients must be at room temperature. Note: use at least one large egg, two small eggs or two egg yolks. Put the egg and a little vinegar in the bowl and add the oil drop by drop.	Salads, garnishing and barbecue sauces
Meats (lean) - mincing	300g	2 / P /	First remove any sinews or bones. Cut the meat into cubes of 3cm. Use the pulse function to get a coarser chopping result.	Steaks tartare, hamburgers, meat balls
Milkshakes - blending	250ml milk	2 /	Puree the fruit (e.g. bananas, strawberries) with sugar, milk and some ice cream and mix well.	Milkshakes
Mixture (cake) - mixing	3 eggs	2 /	The ingredients must be at room temperature. Mix the softened butter and the sugar until the mixture is smooth and creamy. Then add milk, eggs and flour.	Various cakes.
Nuts - chopping	250g	2 / P /	Use the pulse button for coarse chopping or speed setting 2 for fine chopping.	Salads, puddings, nut bread, almond paste
Onions - chopping	400g	P /	Peel the onions and cut them into 4 pieces. Note: use at least 100g. Always press the pulse button several times to prevent the onions from being chopped too fine.	Stir-fries, garnishing
Onions - slicing	300g	1 /	Peel the onions and cut them into pieces that fit into the tube. Note: use at least 100g.	Stir-fries, garnishing

Ingredients & results	Max. quantity	Speed setting / accessory	Procedure	Applications
Poultry - mincing	200g	2 / P /	First remove any sinews or bones. Cut the meat into cubes of 3cm. Use the pulse button for a coarser chopping result.	Minced meat
Soups - blending	500ml	2 /	Use cooked vegetables.	Soups, sauces
Soy beans - blending	50g (dried soy beans)	2 /	Put the pre-soaked (min. 4 hours) soy beans in the filter. Process max. 2/3 of the metal sieve of the filter filled with soaked soy beans. Add water and blend until smooth.	Soy milk
Variety of sweet teas (e.g. almond, black sesame, peanut) - blending	100g	2 /	Place the nuts (or seeds) in the filter. Add 600 ml. water and blend until smooth and homogeneously mixed; blend for 2 minutes and repeat 3 to 4 times, with rest times of 1 minute in between. Boil the sweet tea solution, thicken with rice solution and add sugar to sweeten.	Almond sweet tea, peanut sweet tea, black sesame tea.
Vegetables, ginger - chopping	250g	2 /	Pre-cut into cubes of 3cm and chop them with the blade.	Raw vegetables, stir-fries, filling for dumplings and buns
Vegetables - chinese shredding	350g	2 /	Trim vegetables to fit the tube. Put the vegetables in the tube and use the pusher to press them down while shredding.	Raw vegetables, stir-fries, filling for dumplings and buns
Whipping cream - whipping	350ml	P /	Use cream that comes straight from the refrigerator. Note: use at least 125ml cream. The whipped cream is ready after approx. 20 seconds.	Garnishing, cream, ice-cream mixtures

Recipes

Soy milk

- 100g pre-soaked (min. 4 hours) soy beans
- 1l water
- granulated or rock sugar to taste

B *Set the soy beans aside to drain.*
B *Place the soaked beans in the filter. Add 500 ml water and blend until smooth at speed 2 for 3 minutes. Pour out the soy milk.*
B *Bring the soy milk and remaining 500 ml water to the boil, then add sugar and leave to simmer.*
B *Serve hot or cold.*

◗ You can pocess max. 2/3 of the metal sieve of the filter filled with soaked soy beans at any one time.

Fresh fruit milkshake

- 100g bananas or strawberries
- 200ml fresh milk
- 50g vanilla ice cream
- granulated sugar to taste

B *Peel the bananas or rinse the strawberries. Cut fruit into smaller pieces. Put all the ingredients in the blender jar. Blend at speed 2 until smooth.*
B *You can use fruit of your choice to make your favourite fresh fruit milkshake.*

Walnut sweet tea

- 100g skinned walnuts
- 120g rock sugar
- 3 tbsp rice
- 1.2l water
- 50ml evaporated milk

B *Blanch skinned walnuts in salt water for 3 minutes. Drain and air-dry. Fry the walnuts in a wok over medium heat until cooked and browned.*
B *Soak rice and liquidise in the blender at pulse/speed 2. Filter the rice solution.*
B *Place the walnuts in the filter. Add 600 ml. water and blend at speed 2 for 2 minutes. Repeat about 4-5 times, with rest times of 1 minute in between.*
B *Dissolve rock sugar in the remaining 600 ml of water, add walnut solution and allow to boil. Thicken with rice solution.*
B *Mix in evaporated milk, serve hot.*

Vegetarian spring rolls

- 10 sheets frozen spring roll wrappers

B *For the filling:*
- 2 cloves garlic
- 50g golden mushrooms
- 120g carrot
- 120g jicama (sa got)
- 70g white cabbage

B *For the seasonings*
- 3/4 tsp salt
- 3/4 tsp sugar
- 1 tsp light soy sauce
- 1.5 tbsp oyster sauce
- 1.5 tsp cornflour
- 4 tbsp water

B *Cut the cabbage using the slicing insert at speed 1.*

B *Shred the carrot and jicama using the Chinese shredding insert at speed 1.*

B *Crush the garlic. Heat 1 tbsp oil in the wok, sauté; crushed garlic, discard. Add golden mushrooms, cabbage, jicama and carrot, stir for 1 minute, add seasonings, and fry until thickened, put in a dish and let it cool off.*

B *Place sufficient filling in the centre of each spring roll wrapper. Wrap into a roll and seal with a little flour mixture (plain flour mixed with a little water).*

B *Deep-fry spring rolls over moderate heat, move spring rolls constantly to avoid burning.*

B *Drain, put in a dish, cut into halves, serve with Worcestershire sauce.*

Bean curd sheet rolls

- 1 large fresh soy bean sheet
- 4 sheets of instant laver
- 50g golden mushrooms
- 1 greenhouse cucumber
- 1 carrot
- some light soy sauce (for glazing)

For the sauce:
- 90ml stock
- 1/2 tsp sugar
- 1/2 tbsp light soy sauce
- some salt
- a dash of sesame oil
- pinch of pepper
- some cornflour dissolved in water for thickening

B *Peel the carrot. Shred the carrot and cucumber using the Chinese shredding disc at speed 1.*

B *Wipe the soy bean sheet with a wet cloth. Cut it into 4 equal portions and glaze with some light soy sauce.*

B *Put a sheet of laver onto each soy bean sheet. Put the shredded carrot, cucumber and mushrooms in the centre of the sheet. Wrap into a roll.*

B *Steam over a high heat for 5 - 8 minutes until done. Cut into long sections. Dish up and keep warm.*

B *Heat some oil, bring ingredients for the sauce to the boil and thicken with some cornflour dissolved in water. Pour the sauce onto the beancurd sheet rolls.*

Steamed pork buns

- 300g flour
- 2 tsp baking powder
- 1 tbsp granulated sugar
- 1 tbsp vegetable lard
- approx. 150ml water
- some light soy sauce (for glazing)

For the filling:
- 300g lean pork shank, cut into pieces of about 2x2x2cm
- 3 tbsp spring onions

For seasoning:
- 1/2 tsp salt
- 2 tsp light soy sauce
- 1/2 tsp granulated sugar
- dash of sesame oil
- pinch of pepper
- 3/4 cup stock

B *Put the blade on the tool holder in the bowl and mince the pork and spring onions at speed 2 or use the pulse function. Remove the minced meat from the bowl.*
B *Bring the seasoning ingredients to the boil in a wok. Add pork and cook over low heat until the sauce thickens. Remove and leave to cool.*
B *Replace the blade with the kneading hook.*
B *Sift the flour and baking powder into the bowl. Mix in the granulated sugar and water. Add oil and knead into a soft and smooth dough at speed 2.*
B *Remove the bowl and cover it with a cloth. Allow the dough to rise for 30 minutes.*
B *Put the bowl with the dough back onto the appliance and knead for a while.*
B *Divide the dough into 10 equal portions. Roll the portions into round wrappers with a rolling pin.*
B *Put in a suitable amount of filling. Pinch to fold the edges to form a bun.*
B *Place the buns onto pieces of rice paper. Put into a steamer and steam over high heat for 10 - 15 minutes. Serve immediately.*

Sauteed turnip & celery with dace

- 300g dace
- 150g turnip, peeled
- 50g Chinese celery, sectioned into lengths of 5 cm
- 2 cloves garlic
- 1/2 inch ginger
- 5g coriander
- 2 small pieces dried tangerine peel

For seasoning:
- 1/2 cup stock
- 1 tsp salt
- 3/4 tsp sugar
- 2 tsp cornflour
- 1/2 egg white, beaten

B *Soak dried tangerine peel until soft, scrap its segment and shred it.*
B *Put the Chinese shredding insert in insert holder and shred the turnip at speed 1. Take out the shredded turnip.*
B *Remove insert and insert holder and place the blade onto the tool holder. Put the dace along with 1/4 tsp salt, 1/4 tsp sugar, 2 tsp cornflour, coriander, garlic, ginger, grated tangerine peel and 2 tsp water in the bowl and mince into a sticky paste at speed 2. Remove the paste from the bowl.*

B *Heat some oil in a wok and then put in the dace mixture. Flatten it with the spatula and fry both sides until done. Then cut the dace patties into slices and keep for later use.*

B *Heat some oil and sauteé; the celery. Pour in stock and shredded turnip and cook for a while. Put in sliced dace patties and seasoning, thicken with some cornflour dissolved in water and serve.*

Glutinous rice dumplings

- 300g glutinous rice flour
- 270ml warm water
- 200g red bean paste
- 1 cup desiccated coconut

B *Put glutinous rice flour and water in the bowl and knead to a soft dough with the kneading hook at speed 1.*

B *Divide the dough into 20 equal portions.*

B *Lightly knead red bean paste and divide into small lumps.*

B *Shape the dough portions into round patties, press slightly, put red bean paste on the patties, seal and shape into a ball.*

B *Cook dumplings in a large pot of boiling water until they float to the surface.*

B *Drain and coat with desiccated coconut. Serve hot.*

Steamed turnip cake

- 2.8kg white radish (turnip)
- 434g rice flour
- 5 sticks Chinese sausages, diced
- 1 stick preserved pork, diced
- 36g dried shrimp
- 10 - 15 Chinese mushrooms

For the seasonings:
- 2 tsp coarse salt
- 1 tbsp pepper

B *Rinse and peel the radish and cut it into pieces that fit into the tube. Shred the radish with the shredding insert at speed 2.*

B *Put the shredded radish in a wok and bring it to the boil. Then cook it for another 5 - 10 minutes, adding 1/2 - 3/4 cup of water if too dry. Remove radish and put into a 9 cm high baking tin. Save the cooking water from the radish for later use.*

B *Add rice flour, salt and pepper to the radish and stir. Set aside.*

B *Soak dried shrimps and mushrooms until soft. Chop the mushrooms roughly with the blade using the pulse function.*

B *Sauteed dried shrimps, mushrooms, sausages and preserved pork in a wok for a while.*

B *Then stir in the radish mixture. Check the consistency. If too dry, add the saved radish liquid or water, approx. 1.5 - 2 cups, to arrive at the right consistency (must not be too dry).*

B *Place the baking tin with radish mixture in the wok and steam it for two hours. Do not fill the pan with radish mixture up to the brim as turnip cake will rise during steaming.*

B *Allow turnip cake to cool down thoroughly at room temperature before cutting it into smaller pieces. cake will rise during steaming.*

Bitter gourd salad

- 300g bitter gourd
- 1 tbsp hot bean sauce
- 2 tsp light soy sauce
- 1 tbsp sesame oil
- 2 tbsp brown vinegar
- 1 pinch of pepper
- 1.25 tbsp sugar

- *Halve the bitter gourd and remove its seeds. Rinse in cold water.*
- *Put the slicing insert into the insert holder and slice the bitter gourd into thin pieces at speed 2.*
- *Add in some fine salt and leave for a while until soft. Squeeze out its moisture.*
- *Put the bitter gourd in a deep bowl. Add hot bean sauce and seasoning. Serve.*

Five spice powder

Mill

- 2g cinnamon
- 2g star anise
- 2g clove
- 2g liquorice slices
- 2g aniseed

- *Cut the cinnamon and liquorice slices into smaller pieces before using.*
- *Put all the ingredients into the mill and grind at high speed for 30 seconds. NEVER GRIND FOR MORE THAN 30 SEC.*

食品加工机：部件与附件

A) – 点动 / 停机 / 快速清洗键
   – 速度 1
   – 速度 2
B) 马达装置
C) 内置式安全锁
D) 马达保护盖 (在不使用搅拌杯时盖住搅拌杯马达)
E) 加工杯
F) 轴承
G) 搅拌杯
H) 盖子栓 (用于安全开关)
I) 加工杯盖子
J) 加料管
K) 过滤网
L) 推杆
M) 搅拌杯盖子
N) 带有切片、切丝配件存放装置的盖罩
O) **榨汁器榨汁组件**
P) **榨汁器过滤组件**
Q) **榨汁器盖子**
R) **榨汁器推杆**
S) 干磨杯
T) 干磨器刀叶装置
U) 中式切丝配件
V) 中度切片配件
W) 精细切丝配件
X) 刀盘（配合不同切片 、切丝配件使用）
Y) 切片（+护套）
Z) 揉面器
a) 乳化器
b) 刮铲

导　言

本产品配置了自动断电系统。如出现过热情况，该系统会自动切断产品的电源。

如果产品突然停止运转

1 把插头从插座中拔出。

2 按动‘停机’键。

3 让机器冷却 60 分钟。

4 把插头插入插座。

5 重新开启开关。

如果本产品的过热自动切断系统经常启动，请与飞利浦经销商或飞利浦维修中心联系。

本产品不可与定时器一起使用。

重要说明

使用产品前请仔细阅读本使用说明书。

请妥善保管本使用说明书。

- 在接通产品的电源之前，检查产品和当地的电压是否一致 (110-127V 或 220-240V)。

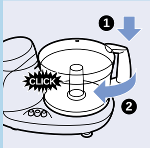
- 切勿使用其它制造商生产的或未经飞利浦特别建议的附件或部件。如果使用了这种附件或部件，产品维修保证就会失效。
- 如果电线、插头或其它部件损坏了，就不要使用本产品。
- 如本产品的电源线受损，为避免出现危险情况，不可自行维修，必须由飞利浦维修中心进行修理。
- 在你首次使用本产品之前，应彻底清洁会接触食品的部件。
- 不要超过“份量和制作时间表”内指定的加工份量和所需时间。
- 不要超过加工杯或搅拌杯上指示的最大容量，即放入的量不要超过最高刻度。
- 乳化器、切刀和揉面器必须放在竖立在加工杯中的轴承上。
- 用后应关掉产品及拔下本产品的插头。
- 在产品运转的时候，切勿用手指或物体(包括刮铲)将原料往加料管下面推。只可用推杆做此事。
- 将刮铲伸入加工杯或搅拌杯里之前，应先关掉本产品。
- 将本产品放在孩子触摸不到的地方。
- 千万不要在无人看管的情况下让本产品运转。
- 在拆下任何配件之前要关掉本产品的开关。
- 不要用转动加工杯盖子的方法关机。必须通过按下“停机”键来关机。
- 不可将马达装置浸在水中或任何其它液体中，或放在水龙头下冲洗。
- 只可用一块湿布擦马达装置。
- 在把搅拌杯、加工杯、干磨杯及(或)马达保护盖恰当地安装在马达装置上时，你会听到“咔嗒”一声。
- 每次使用时从切刀上卸下护套。
- 切勿触摸锋利的刀口，特别是当本产品插入电源的时候。
- 如切刀卡住了，先关掉本产品及拔出电源插头，然后除去卡住切刀的原料。
- 在加工热 的原料 之前，先 让其降温 (最高温度 80°C/175°F)。
- 在搅拌会起泡沫的液体时，搅拌杯的最大容量为 1 升。
- 在使用榨汁器之前，应先检查榨汁组件及过滤组件。如果有损坏或裂缝，就不要使用，请与您最近的飞利浦服务中心联络。
- 在榨汁器操作期间，切勿将手指或物体放入加料管，只可用推杆做此事。
- 不要用转动榨汁器盖子的方法来启动或关掉机器，必须通过按下"点动/停机"键或速度键来启动或关掉机器。

请注意、如果搅拌杯或干磨杯及加工杯都正确地安装后、只有搅拌杯或干磨杯才会工作。

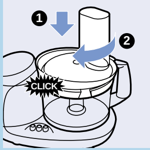
怎样使用本产品

加工杯

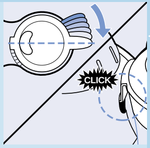
- 如要使用加工杯，应取下搅拌杯及干磨杯，并用马达保护盖盖住马达装置后，加工杯才能正常工作。



1 按箭头方向转动手柄，把加工杯装到食品加工机上，直到你听到“咔嗒”声及扣紧为止。



2 把盖子放到加工杯上。按箭头方向转动盖子，直到你听到“咔嗒”声及扣紧为止 。



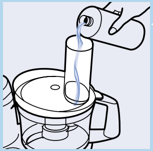
内置式安全锁

1 马达装置与马达保护盖都标有标记。只有当马达装置上的标记［♦］对着马达保护盖上的标记时，本产品才会工作。

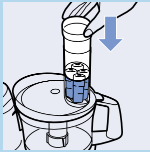
2 加工杯与食品加工机都标有标记。只有当加工杯的标记［♦］对着食品加工机的标记时， 本产品才会工作。

3 一定要使加工杯盖子上的标记与加工杯上的标记［♦］互相对准，本产品才会工作。这时盖子的凸出部分会盖住手柄的开口。

加料管和推杆



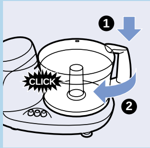
1 用加料管加入液体原料及 (或) 固体原料。



2 用推杆将 固体原料往加料管的下面推。

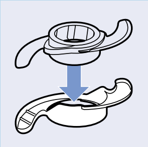
3 你还可以用推杆关闭加料管以防原料从加料管中溢出来。

切 刀



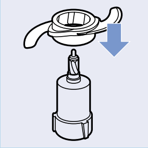
切刀可用来切断、搅拌、混和、揉面、制作糊酱以及制作蛋糕混合备料。

1 将加工杯放在食品加工机上。

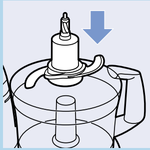


2 从切刀上卸下护套。

切刀的刀口十分锋利。
不要触摸它们!

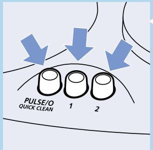


3 把切刀放在轴承上。



4 把轴承放入加工杯中。

5 把食物放入加工杯中。预先将大块食物切成约 3 立方厘米 的小块。把盖子盖到加工杯上。



6 速度设置可让你调节本产品的速度以取得最佳效果。

- *“点动／停机”键 “(Pulse/0)”:*
  用于点动操作及关掉本产品。当 按下 “点动／停机”键时，产品以最快速度运转。当 该按钮被松开时，产品停止运转。
- *速度 1: 用于正常速度。*
- *速度 2: 用于快速。*

关于建议的速度设定值，请见 “份量和制作时间表”。
表中提及的用途及食谱可在 10-60 秒内完成。

提 示

- 本产品切割速度很快。每次只需短时间使用点动功能，以防食物被切得过细。
- 当你在切固体乳酪时，不要让机器工作太长的时间。否则乳酪会变得太烫，会开始融化并变成团块。
- 不要用切刀处理硬的食物，如咖啡豆、坚果和冰块。

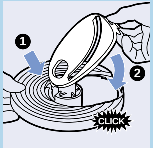
如果食品粘在切刀上或粘在加工杯的内侧:

1 关掉机器。

2 卸下加工杯的盖子。

3 用刮铲刮去切刀或加工杯内壁上的食物。

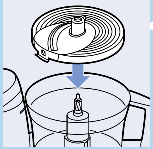
切片、切丝配件



1 把所选的切片或切丝配件放入刀盘中。

刀片的刀口十分锋利。
不要触摸它们!

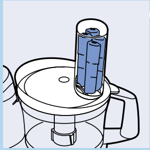
不要用切片、切丝配件加工过硬的配料 (如冰块)。



2 把刀盘放在竖立在加工杯中的轴承上。

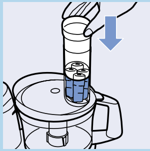
3 把盖子盖上。

4 将原料放入加料管中。先把大块食物切小，使它们能适合放入加料管中。



5 均匀地将食物放入加料管中，以取得最佳效果。

当你必须切大量食物时，可分数次进行。

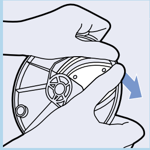


6 将推杆轻轻地压在加料管中的食物上面。

7 选用适当的速度设定以取得最佳效果。关于推荐速度设定，请见 “份量和制作时间表”。

加工时间为 10-60 秒。

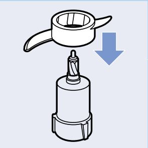
8 用推杆慢慢地、稳稳地把原料推下加料管。



9 若把切片、切丝配件从刀盘上卸下来，用你的手握住刀盘，要使其背面朝着你。用你的大姆指推切片、切丝配件的边缘使其脱出刀盘。

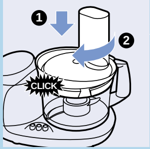
揉面器

揉面器能用于揉拌面包、馒头和面团备料、揉面及揉拌蛋糕混合备料。

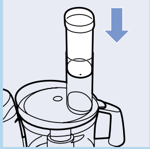


1 将揉面器装到轴承上。

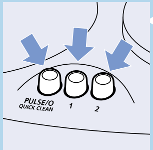
2 把原料放入加工杯中。



3 盖上盖子。



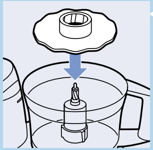
4 将推杆放入加料管使加料管关闭。



5 选用适当的速度设定，以取得最佳效果。关于推荐速度设定，请见“份量和制作时间表”。

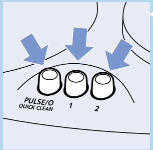
乳化器

你可用乳化器制作蛋黄酱，搅打奶油和搅打蛋清。



1 将乳化器放到竖立在加工杯中的轴承上。

2 把食物放入加工杯中，把盖子盖上。



3 选用适当的速度设定，以取得最佳效果。关于推荐速度设定值，请见“份量和制作时间表”。

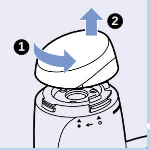
提 示

- 当搅打蛋清时，至少应在你用鸡蛋前半小时把鸡蛋从冰箱中取出来，务使蛋清达到室温。
- 制作蛋黄酱的各种原料应达到室温。
- 食用油可从推杆底部的小孔中加入。

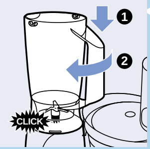
- 如果你要搅打奶油，奶油应直接从冰箱中取出。请遵照“份量和制作时间表”中的制作时间。
- 使用点动功能更好地控制制作过程。

搅拌杯

搅拌杯用于:
－搅拌液体，如乳制品、酱汁、果汁、汤类、混合饮料、糊类食品、奶昔等等。
－混合软质原料、如牛奶面糊或蛋黄酱。
－制作熟的泥状原料，如制作婴儿食品。



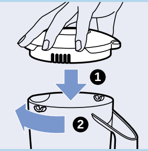
1 取下马达保护盖。



2 把搅拌杯放在马达装置上，按照箭头方向转动，直至稳固安装。

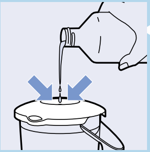
不可对搅拌杯的把手施加过多的压力

3 把原料放入搅拌杯。



4 把盖子旋转并固定在搅拌杯上。

5 启动机器，并搅拌原料。速度控制允许你调整产品的旋转速度，以获得最佳效果。关于建议的速度设置，请见“份量和制作时间表”。



提示

- 通过盖子上的孔把液体原料倒入搅拌杯。
- 在把原料放入搅拌杯之前，把它们切成较小的块状。如果需要准备较大份量，应分数次进行。
- 硬质原料需要在加工之前先在水里浸泡。
- 如果你怀疑速度是否正确，可选择最高速度 (速度 2)。

如果原料粘在搅拌杯的内壁:

1 关掉机器，拔出插头。

2 卸下盖子。

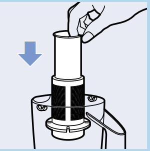
切勿在产品运转时取下盖子。

3 用刮铲刮去搅拌杯内壁上的食物。

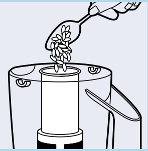
应该在刮铲和刀片之间保持一段距离 (约 2 厘米)。

过滤网

可以使用过滤网在短时间内制成精美的新鲜果汁、鸡尾酒或豆浆。所有的籽和皮都会保留在过滤网内。

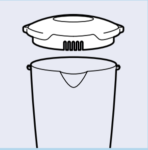


1 把过滤网放入组装好的搅拌杯。确保过滤网的槽纹精确地与搅拌杯内的罗纹相吻合。



2 把原料放入过滤网。

3 把水或其他液体 (如用于豆浆或鸡尾酒) 倒入搅拌杯。



4 把搅拌杯盖子的过滤口对准搅拌杯的嘴。

5 启动产品电源。关于适当的速度设置，请见“份量和制作时间表”。

如果你怀疑速度是否正确，可选择最高速度。

6 关闭产品电源，把搅拌杯从马达装置上取下。

7 把饮料通过搅拌杯的嘴倒出。不要取下盖子！

- 为了取得最佳效果，可把带有剩余原料的搅拌杯放回马达装置，再运转几秒钟。然后倒出余下的饮料。

提示

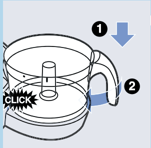
- 尤其是在准备大量饮料时，我们建议你不要把所有原料同时放入过滤网。一开始先加工少量原料，让产品运转一会儿，关闭电源，然后再加少量原料。重复这一过程，直至你加工完所有的原料。

- 制作豆浆
  制作前先把黄豆放入清水中浸 4 小的或以上。每次搅拌的份量最多为 50 克干黄豆或相等于过滤网金属部份三分之二容量的已浸泡黄豆。

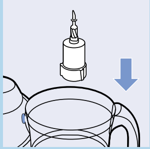
榨汁器

榨汁器可用于制作新鲜果汁和蔬菜汁，果肉、果籽及果皮会被分离出来。

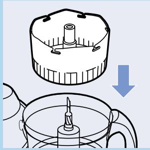
- 如要使用榨汁器，应取下搅拌杯或干磨器，用马达保护盖盖住马达装置后，榨汁器才能正常工作。



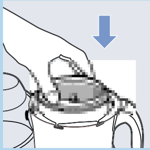
1 将加工杯放在食品加工机上。



2 把轴承放入加工杯中。

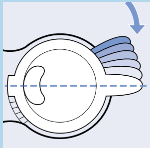


3 把榨汁组件放在轴承上 。



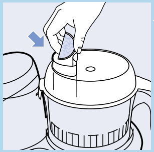
4 将过滤组件放入榨汁组件中，
让过滤组件外围边沿的3个凸出部分
与榨汁组件上的狭槽扣上。

5 把榨汁器盖子放到加工杯上，
按箭头方向转动盖子，
直到你听到"咔嗒声"及扣紧为止。

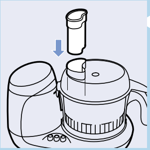


6 一定要使榨汁器盖子上的标记与加
工杯上的标记〔V/M〕互相对准，
本产品才会工作。这时盖子的凸出部
分会盖住手柄的开口。

7 选用适当的速度设定以启动榨汁器。
参考以下推荐速度设定以取得
最佳效果。
每次不要加工多于350克的水果。
速度1:适合于榨取葡萄和西红柿汁
速度2:适合于榨取其它种类蔬果汁



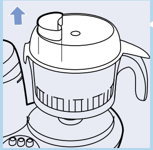
8 将配料放入榨汁器的加料管中，
在加工之前，先把配料切成小块，
以便放入加料管中。



9 **用榨汁器推杆慢慢而平稳地把配料向加料管下面推。 不要在推杆上用上过大的压力，因为会影响果汁的质量，而且甚至会使榨汁组件和过滤组件停下来。**

10 尽可能把推杆保留在加料管中，
以防果汁溅出。

11 让榨汁器继续转动 20 秒，
让保留在榨汁器内的果肉中的果汁
可以尽数被榨出。



12 把加工杯连同榨汁器一并取出，
以免果汁被溅到食品加工机上。

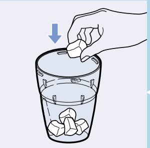
提示

- 榨汁器特别适用于榨取胡萝卜、苹果、葡萄、西瓜、甜菜头、梨子、西红柿、菠萝、番石榴、芒果和蜜瓜的汁。
- 用已成熟的水果来榨汁可取得最好的效果。
- 在加工之前，不用削去薄的蔬果皮，只需削去像菠萝、瓜类和生甜 菜头等蔬果的厚皮。植物的茎部必须削去。
- 含有许多淀粉的坚实蔬果如香蕉、鳄梨和无花果等不适合放入榨汁器中榨汁。
- 在放入蔬果之前应先启动榨汁器。
- 榨汁器操作期间，应每过一会便将产品关掉，并把保留在榨汁组件 与过滤组件的果肉清除或把果汁倒出。
- 不要一次加工太多的蔬果，如果榨汁器开始严重颤动，或果汁从加工杯和榨汁杯盖子中溢出，应关掉榨汁器，把保留在榨汁组件与过滤组件的果肉清除或把果汁倒出，然后方可继续工作。
- **不可让榨汁器连续工作 2 分钟以上，如果榨汁工作还没有完成，应先把产品关掉，让它冷却2分钟后再继续使用。**

干磨器

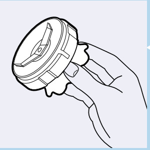
准备使用干磨器

切勿连续使用干磨器超过 30 秒钟。



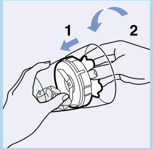
1 把原料装入倒置的干磨杯内。

只能加工干的原料。不可超过杯子内 MAX (最多) 刻度。

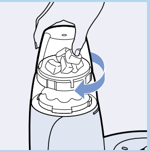


2 抓住安全圈，提起刀叶装置。

把刀叶装置放入干磨杯内。注意所有的槽纹切入杯内的凸纹。

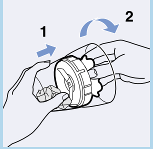


3 按下并顺时针转动，直至刀叶装置固定妥当。



4 将组装好的干磨器颠倒过来，取下马达保护盖，并旋在马达装置上。

加工完毕后，将干磨器从马达 装置上旋下。



5 将安全圈轻轻向外拉出，然后逆时针转动，将刀叶装置从干磨杯中取出来。

干磨器适用于研磨以下的材料，但不可超出以下指定的份量。

原 料	数 量
胡椒籽	5-25 克
芝麻	10-50 克
米，小麦	25-75 克
大豆	25-75 克
干豌豆	25-75 克
椰子肉	25-50 克
乳酪 (如帕尔马干酪)	50-100 克
面包干	20-40 克
食糖，方糖	10-30 克
坚果 (无壳)	50-100 克
咖啡豆	20-50 克

清 洁

在你开始清洁马达装置之前、应关闭产品电源及拨下产品的插头。

1 用湿布清洗马达装置。

不要将马达装置浸在水中、也不要用水冲洗马达装置。

2 所有使用过的部件、应使用已加入清液的温水清洗。

- 加工杯、加工杯盖子、推杆和各附件已通 达 DIN EN 12875 标准测试、可放入洗碟机中清洗。

带有切片 、切丝配件存放装置的盖罩和搅拌杯是不可以放入洗碟机中清洗的！
应十分小心地清洁切刀、搅拌杯 和干磨杯的刀片和切片 、切丝配件。刀口很锋利！
注意切刀和切片、切丝配件的刀口避免碰到硬物，这会使它们变钝。

清洁过滤网

- 使用过滤网后应立即清洗、轻轻地晃掉里面的物质、然后在水龙头下冲洗。

清洁榨汁器

- 榨汁组件 和过滤组件不可放入洗碟机中清洗。
- 用软毛刷来清洁它们。
- 用后立即用已加入清洗液的温水清洗**部**件。
- 榨含大量天然色素的蔬果可令榨汁器部份配件退色。

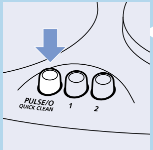
清洁干磨器

- 拔出产品的插头。
- 把干磨器从马达装置上卸下。
- 在水龙头下用温水和一些洗涤剂清洁干磨杯和刀叶装置。
- 小心刀叶装置的锋利刀口!
- 在洗完部件后，用清水冲洗并彻底擦干。

快速清洗功能（适用于搅拌杯）

1 往搅拌杯里倒一些微温水(约40℃及不超过0.5升)和少量洗涤剂。

2 装上盖子。

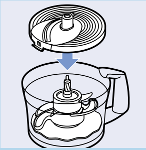


3 按下快速清洗键(Quick Clean)让产品运转数秒(松开按钮后产品会停止运转)。

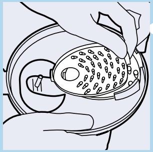
4 卸下搅拌杯、并在水龙头下冲洗。

存 放

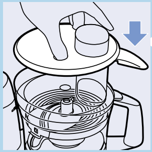
内置式配件储系统



- 把附件(乳化器、切刀和护套、揉面器、刀盘)放到轴承上，并把它们存放在加工杯中。总是最后放入刀盘。



- 两个切片、切丝配件能按盖罩内侧上所示的那样存放在盖罩中。各个切片、切丝配件必须滑入盖罩中，而不是压进去的。



- 把带有切片、切丝配件存放装置的盖罩放在加工杯的盖子上。
- 把电源线绕在产品背面上的绕线装置上。

保证及维修服务

如果您需要信息或服务，或如果您有问题，请浏览飞利浦公司的互联网网站 www.philips.com 或与贵国的飞利浦顾客服务中心联系（您可以在产品全球维修保证书中找到电话号码）。如果贵国没有飞利浦顾客服务中心，请与当地的飞利浦经销商或与飞利浦家庭小电器维修中心联系。

份量和制作时间表

原料 与结果	最大 份量	速度设定 /附件	程 序	用 途
面包 - 切屑	100 克	2 / 切刀	使用干脆面包。	面包屑食品、脆皮食品。
黄油奶油 (奶油和黄油) - 乳化	300 克	2 / 切刀	用软黄油以取得轻淡的效果。	餐后甜点。食品装饰。
蔬菜 (如胡萝卜、萝卜、山芋) - 切丝	350 克	2 / 精细切丝配件	把原料切成可放入加料管内的小块。把原料块放入加料管，用推杆小心地压下切丝。	食品装饰、生蔬菜、萝卜糕、蘸料。
蔬菜 (如芹菜、大葱、胡萝卜) - 切片	350 克	2 /点动 / 中度切片配件	把蔬菜放入加料管，用推杆小心地压下。	煎炒食品、沙拉。
乳酪 (意大利式) - 切碎	200 克	2 / 切刀	用一块除去外皮的帕尔马干酪，切成约 3 立方厘米的小块。	食品装饰、汤、酱汁、脆皮食品。

原料 与结果	最大 份量	速度设定 /附件	程 序	用 途
乳酪 (荷兰干酪) - 切丝	200 克	2 / 精细切丝配件	把乳酪切成可放入加料管内的小块。用推杆小心地压下。	酱汁、比萨饼、脆皮食品、热融干酪。
红辣椒 - 切碎	300 克	点动 / 切刀	去掉红辣椒的籽。总是要用几次点动功能以免切得过细。用量至少 150 克。	食品装饰、蘸料。
红辣椒 - 切片	300 克	1 / 中度切片配件	去掉红辣椒的籽。放入加料管内。用量至少 150 克。	食品装饰、蘸料。
巧克力 - 切碎	200 克	2 / 切刀	使用固体的纯净巧克力。把它切成 2 厘米的小块。	食品装饰、酱汁、油酥点心、布丁、奶油冻。
熟豌豆、豆 - 成糊酱	250 克	2 / 切刀或搅拌杯	使用熟的豌豆和豆。如有必要，加少许液体，调节浓度。	糊酱、汤。
熟蔬菜和肉 - 成糊酱	300 克	2 / 切刀	若要粗的糊酱，只加少量液体。若要做细的糊酱，可连续加液体，直至匀和。	幼婴儿食品。
黄瓜 - 切片	1 条黄瓜	1 / 中度切片配件	把黄瓜放入加料管，用推杆小心地压下。	沙拉、装饰。

原料 与结果	最大 份量	速度设定 /附件	程 序	用 途
面团(面包) - 揉面	350 克 面粉	2 / 揉面器	用温水与酵母和糖混和。加入面粉、油和盐，揉面团约 90 秒钟。让它发酵约 30 分钟。	面包。
面团 (糯米) - 揉面	300 克 糯米粉	2 / 揉面器	将糯米粉和温水放入加工杯中，使它揉成粉团。时间约为 30 秒。	糯米团子。
面团 (比萨饼) - 揉面	400 克 面粉	2 / 揉面器	过程与面包面团一样。约揉 1 分钟。先加面粉，然后加其它原料。	比萨饼。
面团 (油酥饼) - 揉面	200 克 面粉	2 / 切刀	用冷的人造黄油，切成 2 厘米的小块。把所有的原料放入加工杯并进行揉拌直到面团已成团形。让面团凉了之后再做进一步的制作。	苹果酥饼、甜饼干、水果酥饼。
面团 (果馅饼、馅饼) - 揉面	200 克 面粉	2 / 切刀	用冷的人造黄油和冷水，把面粉倒入加工杯，加入 2 厘米长的人造黄油。用最大速度揉拌，直至面团稠厚，然后加冷水，同时揉拌。一旦面团开始结成球形就停止，让面团凉了之后再做进一步的制作。	果馅饼、馅饼。

原料 与结果	最大 份量	速度设定 /附件	程 序	用 途
面团 (皮子) - 揉面	300 克 面粉	2 / 揉面器	把面粉、盐和清水放入加工杯，把它们揉成面团。放置 15 分钟，然后再把它揉成团形，并把它压成薄片状。	汤团、馄饨、饺子、馒头。
面团(酵母) - 揉面	300 克 面粉	2 / 揉面器	先在一只小器皿内混和酵母、温水和糖。把所有原料放入加工杯中，把面团揉得匀和并且不粘在加工杯上，约要 1 分钟时间。让它发酵 3 小时。	菜肉包子。
面团 (酵母) - 揉面	300 克 面粉	2 /揉面器	先在另一只小器皿内混合酵母、温牛奶和糖。把所有原料倒入加工杯并揉拌，直至它不粘在加工杯上 (约需 1 分钟)。让它发酵约 30 分钟。	高级面包。
蛋清 - 乳化	4 个 蛋清	2 / 乳化器	使用室温的鸡蛋清。注意:至少用两个鸡蛋的蛋清。	布丁、蛋奶酥、蛋清酥卷。

原料与结果	最大份量	速度设定/附件	程 序	用 途
鱼 - 切碎	300 克	2 / 点动 / 切刀	先取出鱼骨。把鱼切成 3 厘米长的方块。使用点动设定切成粗粒。	鱼丸。
蔬果（如苹果、香蕉、马蹄) - 切碎 / 糊酱	500 克	点动 / 切刀	提示：加少量柠檬汁以防水果变色。加一些液体以做成匀和的糊酱。	马蹄糕、布丁、婴儿食品。
大蒜 - 切碎	300 克	1/点动 / 切刀	剥去大蒜的皮。用几次点动功能以防切得过细。用量至少 150 克。	食物装饰、蘸料。
香草 (如芫荽) - 切碎	至少 75 克	2/点动 / 切刀	切碎前先洗净晾干香草。	酱汁、汤、食物装饰。
果汁 (如木瓜、西瓜、梨、番石榴) - 搅拌	500 克 (总量)	2 / 搅拌杯 / 过滤网	可加水或其他液体，(如适用)，获得细腻的果汁。有籽水果（如番石榴）可放入过滤网中造出纯净果汁。	果汁。
蛋黄酱 - 乳化	3 只鸡蛋	1-2 /乳化器	要用的原料都要达到室温。注意至少用一只大鸡蛋、两只小鸡蛋或两只蛋黄。将鸡蛋和少量的醋放入加工杯，一点点地加入油。	沙拉、食品装饰和烧烤酱汁。
肉 (瘦肉) - 切碎	300 克	2/点动 /切刀	先除去筋和骨头。把肉切成 3 厘米的块。使用点动设定以获得粗切效果。	牛排、汉堡包、肉丸子。
鲜果奶昔 - 搅拌	250 毫升牛奶	2 / 搅拌杯	水果去皮 (如香蕉)，加入糖、牛奶及一些冰淇淋，彻底混拌。	鲜果奶昔 。

原料与结果	最大份量	速度设定/附件	程 序	用 途
混合备料（蛋糕）- 混和	3 只鸡蛋	2 / 切刀	原料应达到室温。把软化黄油与糖混和搅拌直到混合物匀和至奶油状。然后加入牛奶、鸡蛋和面粉。	各种蛋糕。
坚果 - 切碎	250 克	2/点动 /切刀	使用点动按钮，使达到粗切效果，或使用速度设置 2，达到细切效果。	沙拉、布丁、果仁面包、杏仁糊。
洋葱 - 切碎	400 克	点动 /切刀	去掉洋葱皮，把洋葱切成 4 块。注意：用量至少为 100 克。总是用几次点动功能，以免洋葱被切得太小。	煎炒食品、食品装饰。
洋葱 - 切片	300 克	1 /中度切片配件	去掉洋葱皮，将它们切成能适合加入到加料管中去的条状。注意：用量至少为 100 克。	煎炒食品、食品装饰。
家禽 - 切碎	200 克	2/点动 / 切刀	先除去筋和骨头。把肉切成 3 厘米的块。使用点动设定，以取得粗切效果。	肉碎。
汤 - 搅拌	500 毫升	2 / 搅拌杯	使用熟的蔬菜。	汤、酱汁。
豆浆 (黄豆) - 搅拌	200 克	2 / 搅拌杯 / 过滤网	先把黄豆放入清水中浸 4 小时或以上，然后将已浸泡的黄豆放入搅拌机的过滤网内，加水搅拌，直至细腻。(每次搅拌的份量最多为 50 克干黄豆或相等于过滤网金属部份三分之二容量的已浸泡黄豆)。	豆浆。
各种糊类食品 (如杏仁、黑芝麻、花生) - 搅拌	100 克	2 /搅拌杯 / 过滤网	把果仁放入搅拌机的过滤网内，加入 600 毫升水，搅拌成糊状	杏仁糊、花生糊、黑芝麻糊。

原料 与结果	最大 份量	速度设定 /附件	程 序	用 途
蔬菜、生姜 - 切碎	250 克	2 /切刀	预先切成 3 厘米的块，再用切刀把它切碎。	生蔬菜、煎炒食品、馄饨和馒头馅料。
蔬菜 - 中式切丝	350 克	2 /中式切丝配件	把蔬菜切成能适合加入加料管中去的小块。把蔬菜放入加料管，在切丝时使用推杆。	生蔬菜、煎炒食品、春卷馅料。
乳化奶油 - 乳化	350 毫升	点动 / 乳化器	使用已在冰箱中冰过的奶油。注意：至少用 125 毫升奶油。约 20 秒后奶油就准备好了。	食品装饰、奶油、冰琪琳混合物。

烹饪法(食品制作法)

豆浆

建议配件：搅拌杯 + 过滤网

- 100 克黄豆
- 1 升水
- 适量食糖或冰糖

▶ *把黄豆放在冷水中至少浸 4 小时。晾去水份。*

▶ *把黄豆放入过滤网，份量约过滤网金属部份之三分之二，加水以速度 2 搅拌，直至细腻。*

▶ *把豆浆煮沸，再加糖同煮即可。*

▶ *冻饮、热饮均可。*

鲜果奶昔

建议配件：搅拌杯

- 100 克香蕉或草莓
- 200 毫升鲜奶
- 50 克香草冰淇淋
- 适量食糖

▶ *香蕉去皮或冲洗草莓。把水果切成小块。把所有水果放入搅拌杯。以速度 2 搅拌，直至细腻，即时饮用。*

▶ *可以使用自己喜欢的水果制作不同味道的鲜果奶昔。*

胡桃糊

建议配件 ： 搅拌杯 + 过滤网

- 100 克去壳胡桃
- 120 克冰糖
- 3 汤匙米
- 1.2 升水
- 50 毫升淡炼乳

▶ *用沸腾盐水煮去壳胡桃 3 分钟。取出，晾去水份，吹干后放锅里用中等火候炒熟，呈褐色。*
▶ *把米浸泡，放入搅拌杯中，并以点动或速度 2 搅成米浆，然后将米浆倒出。*
▶ *把胡桃放入搅拌杯的过滤网中，加入 600 毫升水，以速度 2 搅拌 2 分钟。重复 4-5 次，期间各相隔 1 分钟，然后将胡桃浆倒出。*
▶ *把冰糖放在余下的 600 毫升水中溶化，加入胡桃浆，煮开。加入米浆，稠化。*
▶ *与淡炼乳混合，趁热食用。*

菜春卷

建议配件：中式切丝配件、中度切片配件

- 10 张冻春卷皮

馅料

- 2 瓣大蒜
- 50 克金菇
- 120 克胡萝卜
- 120 克土薯（沙葛）
- 70 克卷心菜

调味料

- 3/4 茶匙盐
- 3/4 茶匙糖
- 1 茶匙酱油
- 1.5 汤匙蚝油
- 1.5 茶匙玉米粉
- 4 汤匙水

▶ *以速度 1 用中度切片配件把卷心菜切片。*
▶ *以速度 1 用中式切丝配件把胡萝卜和土薯切丝。*
▶ *把大蒜捣碎。在锅中加 1 汤匙的油，把大蒜炒香，然后保留锅中的油，去掉大蒜。加入金菇、卷心菜、土薯和胡萝卜，翻炒 1 分钟，加入调味料，炒至变稠厚，上碟放凉。*
▶ *把足量馅料放在每张春卷皮子的当中。包成卷，用一点面粉（普通面粉与一点水调和）封口*
▶ *把春卷放在文火上炸，不断翻动春卷以免炸焦。*
▶ *取出，隔去油份，切成两半，可用 Worcestershire 酱油蘸了吃。*

五味粉

建议配件：干磨器

- 2 克肉桂
- 2 克五角茴芹
- 2 克丁香
- 2 克甘草片
- 2 克洋茴香

▶ *把肉桂和甘草片切成小块。*
▶ *把所有配料放入干磨器，高速研磨 30 秒钟即成。*
注意：切勿研磨超过 30 秒。

腐皮素卷

建议配件：中式切丝配件

- 1 张大的鲜腐皮
- 4 张速食紫菜
- 50 克金菇
- 1 根黄瓜
- 1 根胡萝卜
- 一些酱油

调味料

- 90 毫升上汤
- 1/2 茶匙糖
- 1/2 汤匙酱油
- 少量盐
- 少许麻油
- 1 摄胡椒粉
- 一些玉米粉水

▶ *去掉胡萝卜的皮，以速度 1 用中式切丝配件把胡萝卜和黄瓜切丝。*

▶ *用湿布擦一下腐皮。把它切成四小块，扫一些酱油。*

▶ *把一张紫菜放到每张腐皮上。*
把切成丝的胡萝卜、黄瓜和金菇放到当中。包成卷。

▶ *在高温下蒸 5-8 分钟直到蒸熟为止。切成长段块。上碟，保持温度。*

▶ *热一些油，把调味料煮开，用一些玉米粉水使之变稠。把汁料倒在腐皮卷上。*

鲜肉包子

建议配件：揉面器、切刀

- 300 克面粉
- 2 茶匙发酵粉
- 1 汤匙砂糖
- 1 汤匙油
- 约 150 毫升水
- 一些酱油

馅料

- 300 克瘦猪肉，切成约 2 立方厘米的小肉丁
- 3 汤匙小葱

调味料

- 1/2 茶匙盐
- 2 茶匙酱油
- 1/2 茶匙砂糖
- 少量麻油
- 少量胡椒粉
- 3/4 杯上汤

▶ *把金属切刀放入加工杯中的轴承上，以速度 2 或点动设定把肉和小葱切碎。*

▶ *在锅内把调味料煮开，加入肉碎，在文火上煮，直到汁料变稠。取出，放凉。*

▶ *取下切刀，换上揉面器。*

▶ *把面粉和发酵粉筛入加工杯。与砂糖和水混和。加油，以速度 2 揉成软面团。*

▶ *从马达装置上取出加工杯，盖上一块布，让面团发酵约 30 分钟。*

▶ *将加工杯放回马达装置上再揉搓一些时间。*

▶ *把面团切成 10 个等份。把小面团压成园形皮子。*

▶ *把适量鲜肉馅料放在皮子上。用手指捏成包子形状。*

▶ *把包子放在一片片的米纸上。放上蒸锅，在大火上蒸 10-15 分钟。立即上桌食用。*

萝卜芹菜炒鲮鱼肉

建议配件：切刀、中式切丝配件

- 300 克鲮鱼肉
- 150 克萝卜，去皮
- 50 克芹菜，切段成 5 厘米长
- 2 瓣大蒜
- 1/2 英寸生姜
- 5 克芫荽
- 2 小片陈皮

调味料

- 1/2 杯上汤
- 1 茶匙盐
- 3/4 茶匙糖
- 2 茶匙玉米粉
- 1/2 个蛋清，搅打均匀

▶ *把陈皮浸软，磨碎。*

▶ *把中式切丝配件放入加工杯的轴承上，把萝卜用速度 1 切丝。取出。*

▶ *换上切刀。在鲮鱼肉中放入 1/4 茶匙盐、1/4 茶匙糖、2 茶匙玉米粉、芫荽、大蒜、生姜，磨碎的陈皮和 2 茶匙水。以速度 2 打碎，直至出现稠厚的糊状。取出。*

▶ *在锅里热一些油，然后放入鲮鱼肉混合料。用刮铲把它展平，煎两面直至熟。然后把鲮鱼肉切成片，以备后用。*

▶ *热一些油，炒芹菜。倒入上汤和萝卜丝，煮一会儿。放入切碎的鱼肉和调味料，加入玉米粉使之变稠、上碟。*

红豆团子

建议配件：揉面器

- 300 克糯米粉
- 270 毫升温水
- 200 克红豆馅
- 1 杯椰子茸

▶ *把糯米粉和水放在加工杯中。用揉面器，以速度 1 揉成软的米粉团。*

▶ *把米粉团分成 20 个等份。*

▶ *稍微揉拌红豆馅，分成小份。*

▶ *把每个米粉团做成园形，轻轻压压，包入一小份红豆馅，封口，再做成园团形。*

▶ *在一大锅开水中煮糯米团子，直到浮到面上。*

▶ *隔去水分，撒上椰子茸。趁热食用。*

萝卜蒸糕

建议配件：精细切丝配件、切刀

- 2.8 千克萝卜
- 434 克粘米粉
- 5 根腊肠，切粒。
- 1 块腊肉或咸肉，切粒。
- 36 克虾干。
- 10-15 只冬菇

调味料

- 2 茶匙粗盐
- 少量胡椒粉

- *把精细切丝配件放入加工杯的轴承上，把萝卜洗净，去皮后用速度 2 切成幼丝。*
- *将萝卜丝放入锅内煮开后，再煮 5-10 分钟。如太干，加 1/2-3/4 杯水。取出萝卜丝，放入 9 厘米高的平底锅中。留着萝卜汤以备后用。*
- *把粘米粉、盐和胡椒粉加到萝卜上，搅匀备用。*
- *把虾干和冬菇浸泡到软为止。用点动设定，用金属切刀，将冬菇切成粗粒。*
- *在锅中炒一会儿虾干、冬菇、腊肠和腊肉。*
- *然后放入萝卜，搅匀。如太干，加入留用的萝卜汤或水约 1.5-2 杯（必须不能太干）。*
- *将萝卜混合料放入蒸盘，再放入锅内，蒸两小时。由于萝卜糕在蒸的时候会发大，不要将萝卜混合料装到蒸盘边。*

凉瓜

建议配件: 中度切片配件

- 300 克凉瓜
- 1 汤匙辣豆酱
- 2 茶匙酱油
- 1 汤匙麻油
- 2 汤匙红醋
- 1 撮胡椒粉
- 1.25 汤匙糖

- *把凉瓜切成两半，去瓤。用冷开水冲洗。*
- *把切片配件放入加工杯，以速度 2 把凉瓜切成薄片。*
- *加入一些盐，搁置一会儿直到变软。挤去水份。*
- *把凉瓜放入深的器皿内。加入辣豆酱和调味料。上桌供食用。*

故障种类和处理方法

本章归纳了一些使用食品加工机时最常见的问题，详细说明请参阅各有关章节。如果问题仍然未能解决，请与当地的飞利浦经销商或与最近的飞利浦服务中心或代表联系。您可以在产品全球维修保证书中找到飞利浦顾客服务中心的电话号码。

问 题	解决办法
产品突然停止工作。	确保加工杯和盖子装配妥当。如果产品仍然不能工作，过热自动切断系统已经切断产品的电源。在这种情况下，应该按动“停机”按钮，拔出电源插头。，让产品冷却 60 分钟。
在安装了搅拌杯后，加工杯的附件不能工作。	卸下搅拌杯，安装马达保护罩，直至听见“卡嗒”一声。
在没有安装搅拌杯的情况下，加工杯里的附件不能工作。	检查马达保护罩是否已适当地固定在马达装置上。确保加工杯和加工杯盖子已经妥当地固定在产品上，并且盖子已经适当地盖好。
附件无法适当地放在轴承上。	检查附件是否倒装在轴承上。
搅拌杯不能工作。	检查搅拌杯是否已适当地安装在产品上。
切刀不能工作。	取下切刀片的护套，并检查切刀是否已正确地装配在轴承中。
在加工较硬的原料 (如巧克力和硬乳酪) 时，马达被堵住。	加工较小的数量。
蔬菜被打碎而不是切成片。	加工较小的数量，并在每次加工后取出原料。
奶油变成黄油。	使用“点动”(pulse) 按钮搅打奶油。每几秒钟检查奶油是否已经加工好。

问 题	解决办法
加工的结果不令人满意。	参照“份量和制作时间表”，检查您是否使用了正确的附件。
当搅拌杯和过滤网一起使用时，马达被堵住。	加工较小的数量。
搅拌杯工作时，有液体溅出。	最多搅拌 1.0 升液体。
使用“快速清洗”功能时，有水溅出搅拌杯。	最多使用 0.5 升水来清洁。
马达发出异味。	在最初几次使用产品时发生这种情况是正常现象。如果产品继续发出异味，应检查“份量和制作时间表”，以便确定您是否已按照规定的加工数量、时间及速度设置等要求。
加工时产品出现异常情况，如噪音、气味、温度升高、烟雾等。	停止使用产品，从电源插座中拔出插头。与飞利浦经销商或与最近的飞利浦服务中心或代表联系。您可以在产品全球维修保证书中找到飞利浦顾客服务中心的电话号码。
在榨汁器操作期间，榨汁器组件与榨汁器的加料管相碰。	检查榨汁器的榨汁组件，过滤组件，榨汁器盖子，轴承是否正确地安装。检查榨汁组件及过滤组件是否有损坏或裂缝，榨汁组件上的不锈钢刀具是否牢固。如果有损坏或裂缝，就不要使用。
榨汁器开始严重颤动或移动，或果汁从榨汁器盖子中溢出。	一次加工太多的蔬果。应关掉榨汁器，把保留在榨汁组件与过滤组件的果肉除或把果汁倒出，然后加工较小的数量。

问 题	解决办法
干磨器震动剧烈产生许多噪声、或刀叶装置没有对准	检查刀叶装置是否正确地与干磨器相连接。
干磨器漏粉	确保刀叶装置装的正确。 说明：少量渗漏是正常的。

PHILIPS

产品　　　　：飞利浦食品加工机
型号　　　　：HR 7641
额定电压　　：220V~
额定频率　　：50Hz
额定输入功率：450W
产地　　　　：中国
生产日期　　：请见产品底部

珠海经济特区飞利浦家庭电器有限公司
中国珠海市三灶镇琴石工业区
邮政编码：519040
电话：0756-7621898

全国顾客免费服务热线：800 8203 678

本产品根据GB4706.1-92及GB4706.30-92制造

发行日期：2002/05